

CLAIMS

1. An acidic protein food containing low-molecularized pectin at greater than 0.4 wt%.
- 5 2. An acidic protein food according to claim 1, wherein the pectin is low-molecularized to a degree such that the viscosity of a 5% solution at 25°C is no greater than 150 mPa·s.
- 10 3. An acidic protein food according to claim 1, wherein the acidic protein food is a beverage.
- 10 4. An acidic protein food according to claim 3, wherein the viscosity of the beverage is no greater than 10 mPa·s at 25°C.
- 15 5. A process for production of an acidic protein food which comprises adding low-molecularized pectin at greater than 0.4 wt% to an acidic protein food.
- 15 6. A process for production of an acidic protein food whereby the acidic protein food containing non-low-molecularized pectin at greater than 0.4 wt% is heated at 100°C or above.
- 20 7. A stabilizer for an acidic protein food which contains low-molecularized pectin as an active ingredient.